Chàteau Couhins-Lurton ACTE II



Château Couhins-Lurton Acte II White 2023

AOC Pessac-Léognan, Bordeaux, France

PRESENTATION

This is undoubtedly the quintessential Bordeaux single-vineyard wine. Sauvignon Blanc on this very special terroir, where gravel outcrops onto clay-limestone subsoil, expresses itself with a precision and breed that make this classified growth unique.

THE VINTAGE

WEATHER CONDITIONS

2023 was marked by a uniform start to vegetation: bud-break dates returned to normal, foliage developed rapidly and the bunches emerged beautifully. Heavy rainfall in the spring tarnished the start of the season somewhat, with mildew appearing in places. There was no hot summer in 2023, but relatively cool nights and warm but not excessively hot days in July and August created ideal ripening conditions for the grapes, which produced remarkable aromatic potential.

HARVEST

25 August - 13 September 2023

THE WINE

VARIETALS

Sauvignon blanc 100%

ALCOHOL CONTENT

13.5 % vol.

TASTING

Lovely pale yellow colour with green highlights.

Very expressive, the nose seduces with its aromatic intensity, revealing delicious notes of exotic fruits and white fruits.

On the palate, the wine is full-bodied and delicious, with a lovely mid-palate, enhanced by a lovely freshness. The balance between richness and freshness is quite remarkable. A great tasting experience!

FOOD PAIRINGS

Fish ceviche, asparagus risotto, chicken with cream and mushrooms, fresh goat's cheese.

SERVING

Serve between 12°C and 14°C.

AGEING POTENTIAL

3 to 5 years





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THE VINEYARD

TERROIR

Clay and limestone soil.

SURFACE AREA OF THE VINEYARD

1 ha

AGE OF VINES

15 years old

IN THE VINEYARD

Pruning type: Guyot Double. Grape Harvest: Manual harvest.

THE CELLAR

WINEMAKING

Fermentation in stoneware barrels and amphoras (Clayvers).

AGEING

Aged in barrels and amphoras for 8 months.

